

Appetizers

MEAT



Prosciutto e Melone

(seasonal melon balls with prosciutto) GF

Olive Ascolane

(meat stuffed, fried olives with lemon aioli dip)

Bresaola and Cream Cheese

(traditional Italian air dried, salted beef with herbed cream cheese filling) GF

Mortadella & Pistachio Brioche

(mortadella, pistachio pesto and crushed pistachios)

Meatballs

(meatball, spicy tomato sauce, mozzarella) GF

Arancini with Meat

(risotto rice ball with savory meat filling and fried, served with spicy tomato sauce)

GF = GLUTEN FREE

Appetizers

VEG



Tomato bruschetta

(marinated tomatoes, pesto on crispy toasted ciabatta) V, GF

Pear & Gorgonzola

(pear, gorgonzola cheese, candied walnuts on toasted ciabatta) V, GF

"Tri-Colore" Goats Cheese Balls

(goats cheese balls rolled in either chopped sun dried tomatoes, green herbs or garlic chips to represent the 3 colors of Italian flag) GF

Marinated Zucchini Rolls

(strips of zucchini grilled and marinated in garlic & herbed olive oil, then rolled with cream cheese filling) V, GF

Mini Eggplant Parm

(grilled eggplants, fresh tomato sauce, mozzarella) V, GF

Whipped Basil Ricotta & Roasted Tomatoes

(whipped ricotta, basil, slow roasted oven cherry tomatoes on crispy brioche) GF

Arancini with 3 cheese

(risotto rice ball with 3 cheese filling, fried and served with spicy tomato sauce)

V = CAN BE MADE VEGAN UPON REQUEST
GF = GLUTEN FREE

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FISH



Fresh Fish Crudo

(fresh fish cured in fresh citrus juice and served with arugula, avocado and sun dried tomatoes) GF

Mussels in Shell

(steamed mussels served in shell with garlic and parsley) GF

Toasted Bread Crumbs Clams

(cooked clams, topped with garlicky bread crumbs and toasted)

"Salmone" Puff Pastry

(cured salmon, puff pastry shell, herbed cream cheese)

"Gamberi Aglio Olio "

(pan seared shrimp in a garlic, parsley olive oil base) GF

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